



Virginia Green Restaurants

Profile:



No Frill Bar and Grill

Norfolk and Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

No Frill Grill

No Frill Bar and Grill features a diverse menu including daily specials, homemade desserts, Sunday brunch, and patio dining. There are two locations one in the heart of Norfolk and one in Virginia Beach.

Virginia Green Activities. When visiting the No Frill Grill, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Glass, Steel Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies
 - Track overall waste bills
 - Locally grown produce and other foods
 - Non-bleached napkins and coffee filters
 - Recycled content paper towels and toilet paper
 - Screen-based ordering systems
 - Electronic correspondence
 - Use "green" cleaners
 - Last in/first out inventory
 - Least toxic materials
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
 - Disposable containers made from bio-based, recycled content materials
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.

- ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High Efficiency dishwashers
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Track overall energy bills
 - Scheduled preventative maintenance on HVAC
 - Lighting sensors
 - Thermal-rated windows and/or tinting
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For more information on **No Frills Grill**, see <http://nofrillgrill.com>
or contact Jerry Meltsner at Jerry@nofrillgrill.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

